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**BUDGETARY PROPOSAL**

**RAPIDFLOW OVEN**

**COPY PREPARED FOR**

**~~DR. SYED HUSSAIN~~  
ARMOUR SWIFT ECKRICH**



U-06066

PTO-002205

**BUDGETARY PROPOSAL FOR:**

**DATE:** January 25, 1994

Armour Swift-Eckrich  
2001 Butterfield Road  
Downers Grove, IL 60515

**DESCRIPTION OF EQUIPMENT:**

1 (one) Proctor-Unitherm RAPIDFLOW II OVEN, Model 40-34, electrically heated.  
It will consist of the following:

Four (4) Oven Modules, each 8 feet 5 inches long, with effective overall cooking length of 34 feet and usable width of 3 feet 3 inches.

Continuous Belt Washer with high pressure spray nozzles above and below belt.

**FRAME:** Constructed of type 304 stainless steel.

**CANOPY:** Stainless steel frame with removable stainless steel panels.

**BELT:** Stainless steel, flat flex belt, 3/8" pitch.

**DRIVE MOTOR:** Variable speed.

**ELEMENT BANK:** Temperature control by microprocessor.

**C.I.P. SYSTEM:** Automatically cleans the inside of the oven once production is completed. Pumps, tanks and necessary fittings are included.

**CENTRAL CONTROL PANEL:** A Nema 4X Stainless Steel Electrical Control Cubicle is provided for the oven. Motor starters, push buttons, conveyor speed control, and temperature controls are included with the cubicle. The Control Cubicle also contains safety controls and will be adequate to accommodate additional oven sections which can be added later. Control Cubicle will house operating controls for oven and C.I.P.

**FOUR (4) BIFURCATED EXHAUST FANS:** Included.

**PRICE:**

\$498,000.00

F.O.B.: Lexington, N.C.

U-06067

PTO-002206

**BUDGETARY PROPOSAL FOR:**

**DATE:** January 25, 1994

Armour Swift-Eckrich  
2001 Butterfield Road  
Downers Grove, IL 60515

**OPTIONAL EQUIPMENT**

**ATOMIZER:** - \$3,600.00

Placed between zones one & two to facilitate spray application of liquid browning and or smoke flavor agent.

**TERMS:** 30% down payment with order, 60% upon completion of engineering, 10% net 30 days after shipment. A service charge will be assessed on past due unpaid balances at 1% per month. All terms are subject to credit approval.

**DELIVERY:** To be determined.

**INSTALLATION:** The price includes start-up supervision and operator training by a Proctor Service Engineer. Installation of the equipment will be accomplished by Armour Swift-Eckrich personnel at the job site. Contract services for installation supervision are optional at the prices shown in the "Erecting" Section on Page III.

U-06068

PTO-002207

**BUDGETARY PROPOSAL FOR:****DATE: January 25, 1994**

Armour Swift-Eckrich  
2001 Butterfield Road  
Downers Grove, IL 60515

**APPROXIMATE DIMENSIONS: As per enclosed footprint drawing.**

Overall Length	40' 6"
Overall Width	7' 0"
Overall Height	7' 9" including sloped removable exhaust hood
Cooking Area	34' long 3' 3" wide 112 sq. ft. of cooking area
Electrical Requirements	500 KW 600 AMPS
Voltage	480/60/3

**CAPACITIES:** Will be based on tests parameters at Elk Grove Village on 10/14/93 as witnessed by Dr. Hussain, J. Shoop and J. Hutchison.

**Turkey Breast**

Process Time: 10 minutes  
Undipped - no solution = 1,020 pieces per hour

Process Time: 7.5 minutes  
Dipped = 1,360 pieces per hour  
(See work sheet dated  
10/14/93).

Proctor-Unitherm will be happy to test additional new products to determine operating parameters.

U-06069

PTO-002208

LAW FIRM

PRETTY, SCHROEDER & POPLAWSKI

A PROFESSIONAL CORPORATION

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AUG. 13 1998

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VIVIANA AMZEL, Ph.D.  
COUNSEL

July 28, 1998

VIA CERTIFIED MAIL  
RETURN RECEIPT REQUESTED

Mr. David Howard  
UNITHERM FOOD SYSTEMS, INC.  
1108 West Hartford Avenue  
Ponca City, OK 74601

Re: Armour Swift-Eckrich Browning Technology  
Our Docket No.: M02 41285

Dear Mr. Howard:

My firm represents Armour Swift-Eckrich in connection with certain intellectual property matters. We have been asked to respond to your May 29, 1998 letter to Dr. Prem Singh.

The test you conducted during Dr. Singh's visit was based on Armour Swift-Eckrich's trade secret information relating to its proprietary technology for browning whole muscle meat products. This trade secret information was disclosed to you in confidence. Consequently, Armour Swift-Eckrich expects that you will maintain its trade-secret information secret and that you will not use its confidential information as part of your own work. Armour Swift-Eckrich is prepared to protect all its rights in this trade secret information to the full extent provided by law.

Very truly yours,

PRETTY, SCHROEDER & POPLAWSKI

Jeffrey P. Craft

JFC:kg  
kgS:UFC41285HOW.ARD

DEPOSITION  
EXHIBIT

Setm 7

U-04720

PTO-002209